Notice Inviting Quotation (E-Procurement mode)

INDIAN INSTITUTE OF TECHNOLOGY DELHI HAUZ KHAS, NEW DELHI-110016

Dated: 30/11/2016

Open Tender Notice No.IITD/ISAS(SP-715)/2016

Indian Institute of Technology Delhi is in the process of purchasing following item(s) as per details as given as under.

Details of the item	Running of Staff Canteen in IIT Delhi
Earnest Money Deposit to be submitted	Rs.50,000/-

Tender Documents may be downloaded from Central Public Procurement Portal <u>http://eprocure.gov.in/eprocure/app</u>. Aspiring Bidders who have not enrolled / registered in e-procurement should enroll / register before participating through the website <u>http://eprocure.gov.in/eprocure/app</u>. The portal enrolment is free of cost. Bidders are advised to go through instructions provided at 'Instructions for online Bid Submission '.

Tenderers can access tender documents on the website (For searching in the NIC site, kindly go to Tender Search option and type 'IIT'. Thereafter, Click on "GO" button to view all IIT Delhi tenders). Select the appropriate tender and fill them with all relevant information and submit the completed tender document online on the website <u>http://eprocure.gov.in/eprocure/app</u> as per the schedule given in the next page.

No manual bids will be accepted. All quotation (both Technical and Financial should be submitted in the E-procurement portal).

Schedule

Name of Organization	Indian Institute of Technology Delhi
Tender Type (Open/Limited/EOI/Auction/Single)	Open
Tender Category (Services/Goods/works)	Services
Type/Form of Contract (Work/Supply/ Auction/ Service/ Buy/ Empanelment/ Sell)	Work
Product Category (Civil Works/Electrical Works/Fleet Management/ Computer Systems)	Others
Source of Fund (Institute/Project)	Institute Fund
Is Multi Currency Allowed	No (INR)
Date of Issue/Publishing	30/11/2016 (16:00 Hrs)
Document Download/Sale Start Date	30/11/2016 (16:00 Hrs)
Document Download/Sale End Date	14/12/2016 (16:00 Hrs)
Date for Pre-Bid Conference	-
Venue of Pre-Bid Conference	-
Last Date and Time for Uploading of Bids	14/12/2016 (16:00 Hrs)
Date and Time of Opening of Technical Bids	16/12/2016 (12:00 P.M)
Tender Fee EMD	Rs. NIL (For Tender Fee) Rs. 50,000/- (For EMD) (To be paid through RTGS/NEFT. IIT Delhi Bank details are as under: Name of the Bank A/C : IITD Revenue Account SBI A/C No. : 10773572622 Name of the Bank : State Bank of India, IIT Delhi, Hauz Khas, New Delhi-110016 IFSC Code : SBIN0001077 MICR Code : 110002156 Swift No. : SBININBB547 (This is mandatory that UTR Number is provided in the on- line quotation/bid. (Kindly refer to the UTR Column of the Declaration Sheet at Annexure-II)
No. of Covers (1/2/3/4)	02
Bid Validity days (180/120/90/60/30)	180 days (From last date of opening of tender)
Address for Communication	Student Affairs Section, IIT Delhi
Contact No.	26591766, 26591747
Fax No.	-
Email Address	mukeshchanda26376@yahoo.in

Chairman Purchase Committee (Buyer Member)

Instructions for Online Bid Submission:

As per the directives of Department of Expenditure, this tender document has been published on the Central Public Procurement Portal (<u>URL:http://eprocure.gov.in/eprocure/app</u>). The bidders are required to submit soft copies of their bids electronically on the CPP Portal, using valid Digital Signature Certificates. The instructions given below are meant to assist the bidders in registering on the CPP Portal, prepare their bids in accordance with the requirements and submitting their bids online on the CPP Portal.

More information useful for submitting online bids on the CPP Portal may be obtained at:

http://eprocure.gov.in/eprocure/app

REGISTRATION

- Bidders are required to enroll on the e-Procurement module of the Central Public Procurement Portal (URL:<u>http://eprocure.gov.in/eprocure/app</u>) by clicking on the link "Click here to Enroll". Enrolment on the CPP Portal is free of charge.
- 2) As part of the enrolment process, the bidders will be required to choose a unique username and assign a password for their accounts.
- 3) Bidders are advised to register their valid email address and mobile numbers as part of the registration process. These would be used for any communication from the CPP Portal.
- 4) Upon enrolment, the bidders will be required to register their valid Digital Signature Certificate (Class II or Class III Certificates with signing key usage) issued by any Certifying Authority recognized by CCA India (e.g. Sify / TCS / nCode / eMudhra etc.), with their profile.
- 5) Only one valid DSC should be registered by a bidder. Please note that the bidders are responsible to ensure that they do not lend their DSCs to others which may lead to misuse.
- 6) Bidder then logs in to the site through the secured log-in by entering their user ID / password and the password of the DSC / eToken.

SEARCHING FOR TENDER DOCUMENTS

- There are various search options built in the CPP Portal, to facilitate bidders to search active tenders by several parameters. These parameters could include Tender ID, organization name, location, date, value, etc. There is also an option of advanced search for tenders, wherein the bidders may combine a number of search parameters such as organization name, form of contract, location, date, other keywords etc. to search for a tender published on the CPP Portal.
- 2) Once the bidders have selected the tenders they are interested in, they may download the required documents / tender schedules. These tenders can be moved to the respective 'My Tenders' folder. This would enable the CPP Portal to intimate the bidders through SMS / e-mail in case there is any corrigendum issued to the tender document.
- 3) The bidder should make a note of the unique Tender ID assigned to each tender, in case they want to obtain any clarification / help from the Helpdesk.

PREPARATION OF BIDS

- 1) Bidder should take into account any corrigendum published on the tender document before submitting their bids.
- 2) Please go through the tender advertisement and the tender document carefully to understand the documents required to be submitted as part of the bid. Please note the number of covers in which the

bid documents have to be submitted, the number of documents - including the names and content of each of the document that need to be submitted. Any deviations from these may lead to rejection of the bid.

- 3) Bidder, in advance, should get ready the bid documents to be submitted as indicated in the tender document / schedule and generally, they can be in PDF / XLS / RAR / DWF formats. Bid documents may be scanned with 100 dpi with black and white option.
- 4) To avoid the time and effort required in uploading the same set of standard documents which are required to be submitted as a part of every bid, a provision of uploading such standard documents (e.g. PAN card copy, annual reports, auditor certificates etc.) has been provided to the bidders. Bidders can use "My Space" area available to them to upload such documents. These documents may be directly submitted from the "My Space" area while submitting a bid, and need not be uploaded again and again. This will lead to a reduction in the time required for bid submission process.

SUBMISSION OF BIDS

- 1) Bidder should log into the site well in advance for bid submission so that he/she upload the bid in time i.e. on or before the bid submission time. Bidder will be responsible for any delay due to other issues.
- 2) The bidder has to digitally sign and upload the required bid documents one by one as indicated in the tender document.
- 3) Bidder has to select the payment option as "on-line" to pay the tender fee / EMD as applicable and enter details of the instrument. Whenever, EMD / Tender fees is sought, bidders need to pay the tender fee and EMD separately on-line through RTGS (Refer to Schedule, Page No.2).
- 4) A standard BoQ format has been provided with the tender document to be filled by all the bidders. Bidders are requested to note that they should necessarily submit their financial bids in the format provided and no other format is acceptable. Bidders are required to download the BoQ file, open it and complete the white colored (unprotected) cells with their respective financial quotes and other details (such as name of the bidder). No other cells should be changed. Once the details have been completed, the bidder should save it and submit it online, without changing the filename. If the BoQ file is found to be modified by the bidder, the bid will be rejected.

OR

In some cases Financial Bids can be submitted in PDF format as well (in lieu of BOQ).

- 5) The server time (which is displayed on the bidders' dashboard) will be considered as the standard time for referencing the deadlines for submission of the bids by the bidders, opening of bids etc. The bidders should follow this time during bid submission.
- 6) All the documents being submitted by the bidders would be encrypted using PKI encryption techniques to ensure the secrecy of the data. The data entered cannot be viewed by unauthorized persons until the time of bid opening. The confidentiality of the bids is maintained using the secured Socket Layer 128 bit encryption technology. Data storage encryption of sensitive fields is done.
- 7) The uploaded tender documents become readable only after the tender opening by the authorized bid openers.
- 8) Upon the successful and timely submission of bids, the portal will give a successful bid submission message & a bid summary will be displayed with the bid no. and the date & time of submission of the bid with all other relevant details.
- 9) Kindly add scanned PDF of all relevant documents in a single PDF file of compliance sheet.

ASSISTANCE TO BIDDERS

- 1) Any queries relating to the tender document and the terms and conditions contained therein should be addressed to the Tender Inviting Authority for a tender or the relevant contact person indicated in the tender.
- Any queries relating to the process of online bid submission or queries relating to CPP Portal in general may be directed to the 24x7 CPP Portal Helpdesk. The contact number for the helpdesk is 1800 233 7315.

General Instructions to the Bidders

- 1) The tenders will be received online through portal <u>http://eprocure.gov.in/eprocure/app</u>. In the Technical Bids, the bidders are required to upload all the documents in .pdf format.
- 2) Possession of a Valid Class II/III Digital Signature Certificate (DSC) in the form of smart card/e-token in the company's name is a prerequisite for registration and participating in the bid submission activities through https://eprocure.gov.in/eprocure/app. Digital Signature Certificates can be obtained from the authorized certifying agencies, details of which are available in the web site https://eprocure.gov.in/eprocure/app under the link "Information about DSC".
- 3) Tenderer are advised to follow the instructions provided in the 'Instructions to the Tenderer for the esubmission of the bids online through the Central Public Procurement Portal for e Procurement at https://eprocure.gov.in/eprocure/app .

Student Affair Section Indian Institute of Technology Hauz Khas, New Delhi-110 016

NOTICE INVITING QUOTATIONS

Dated: 30/11/2016

Subject: Running of Staff Canteen

Invitation for Tender Offers

Indian Institute of Technology Delhi invites online Bids (Technical bid and Commercial bid) from eligible and experienced reputed firms for running Staff Canteen on contract basis at Indian Institute of Technology Delhi as per terms & conditions specified in the tender document, which is available on CPP Portal http://eprocure.gov.in/eprocure/app

TECHNICAL SPECIFICATION:

MENU FOR STAFF CANTEEN			
	CATEGORY 'A'		
SI. No.	ITEMS	QUANTITY / WEIGHT	
1.	Теа	150 ML	
2.	Coffee	150 ML	
3.	Cold Drinks		
4.	Lassi	150 ML	
5.	Banana Shake	150 ML	
6.	Mango Shake	150 ML	
7.	Ice Cream(Mother Diary)		
8.	Vegetable Sandwich	80 gm	
9.	Paneer Sandwich	80 gm	
10.	Egg Sandwich	One egg with two slices	
11.	Omelette	One egg with two slices	
12.	Egg Bhurji	One Egg	
13.	Egg Boiled	One	
14.	Vegetable Maggi	One Pkt.	
	Timings 9.00 am to 11.00 am)		
15.	Alu Onion Parantha	200 gm	
16.	Alu Parantha	200 gm	
17.	Gobi Parantha	200 gm	
18.	Egg Parantha	200 gm	
19.	Paneer Parantha	200 gm	
20.	Butter Slice	2 Slices	
21.	Jam Toast	2 Slices	
Lunch Item	ns (Timings 1.00 pm to 2.30 pm)		
22.	Palak Paneer	200 gm	
23.	Mutter Paneer	200 gm	
24.	Shahi Paneer	200 gm	
25.	Kadai Paneer	200 gm	
26.	Mutter Mushroom	200 gm	

27.	Seasonal Vegetables	200 gm
28.	Mix Vegetables	200 gm
29.	Alu Soyabeen	200 gm
30.	Alu Methi	200 gm
31.	Zeera Alu	200 gm
32.	Kadi Pakora	200 gm
33.	Dal Makhani	200 gm
34.	Dal Fry	200 gm
34. 35.	Rajma/Chholey	200 gm
NON –VEG		200 gm
36.	Egg Curry	Two egg
Rice Items		1 WO egg
37.	Plain Rice (Full)	150 gm
57.	Plain Rice (Half)	100 gm
20		
38.	Zeera Fried Rice (full)	150 gm
	Zeera Fried Rice (Half)	100 gm
39.	Paneer Pulao (full)	200 gm
	Paneer Pulao (Half)	100 gm
TANDOOR		
40.	Tandoor Roti	50 gm
41.	Tawa Roti	50 gm
42.	Plain Parantha	50 gm
43.	Stuff Parantha	50 gm
44.	Plain Naan	50 gm
45.	Butter Naan	50 gm
46.	Stuff Naan	50 gm
47.	Paneer Tikka (5 Piece)	150 gm
Evening S	nacks (Timings 4.00 pm to 7.30 pm)	
48.	Vegetable Cuttlet (2 small)	one 40 gm
49.	Kachori (with alu subzi)	one 40 gm
50.	Bread Pakora	50 gm
51.	Samosa	50 gm
52.	Bread Roll	40 gm
53.	Pav Bhaji	one pav bhaji
54.	Mathhi Namak pare	50 gm
55.	Gobi Pakora	100 gm
56.	Onion Pakora	100 gm
57.	Palak Pakora	100 gm
58.	Alu Pakora	100 gm
59.	Mixed Pakora (Half Plate)	100 gm
60.	Choley Bhaturey (Full)	Two
	Choley Bhaturey (Half)	One
SWEET DI		
61.	Badam Kheer	150 gm
62.	Gulab Jamun	50 gm
63.	Balushai	50 gm
64.	Besan Laddoo	50 gm
65.	Besan Burfi	50 gm
66.	Jalebi	100 gms/per kg.
67.	Khoya Burfi	100 gm
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CHOWMIN	N	
68.	Veg. (full)	150 gm
	Veg. (Half)	100 gm
69.	Egg (Full)	150 gm
	Egg (Half)	100 gm
	CATEG	<u>ORY 'B'</u>
Sr. No.	ITEMS	QUANTITY WEIGHT
1.	Tea	150 ML
2.	Milk Tea	150 ML
3.	Milk	150 ML
4.	Milk Coffee	150 ML
5.	Black Coffee	150 ML
6.	Cold Coffee	150 ML
7.	Cold Drinks	
8.	Lassi	150 ML
9.	Banana Shake	150 ML
10.	Mango Shake	150 ML
11.	Ice Cream(Mother Diary)	
12.	Butter Slice	2 Slices
13.	Jam Toast	2 Slices
14.	Vegetable Sandwich	80 gm
15.	Paneer Sandwich	80 gm
16.	Egg Sandwich	One egg with two slices
17.	Omelette	One egg with two slices
18.	Egg Bhurji	One Egg
19.	Egg Boiled	One
20.	Vegetable Maggi	One Pkt.
21.	Egg Maggi	One Pkt.
	Breakfast (Timings 9.00 am to 11.00 a	
22.	Alu Onion Parantha	200 gm
23.	Alu Parantha	200 gm
24.	Gobi Parantha	200 gm
25.	Egg Parantha	200 gm
26.	Paneer Parantha	200 gm
27.	Methi Parantha	200 gm
28.	Palak Paneer	200 gm
29.	Mutter Paneer	200 gm
30.	Shahi Paneer	200 gm
31.	Kadai Paneer	200 gm
32.	Paneer Masala	200 gm
33.	Malai Kofta	200 gm
34.	Mutter Masroom	200 gm
35.	Seasonal Vegetables	200 gm
36.	Mix Vegetables	200 gm
37.	Alu Soyabeen	200 gm
38.	Alu Methi	200 gm
39.	Zeera Alu	200 gm
40.	Curry Pakora	200 gm

41.	Dal Makhani	200 gm
42.	Dal Fry	200 gm
43.	Rajma	200 gm
44.	Choley	200 gm
	NON – VEG DISHES	
45.	Egg Curry	One egg
	Rice	
46.	Plain Rice (Full)	150 gm
47.	Plain Rice (Half)	100 gm
48.	Zeera Fry Rice (full)	150 gm
49.	Zeera Fry Rice (Half)	100 gm
50.	Peas Pulao (full)	150 gm
51.	Peas Pulao (Half)	100 gm
52.	Paneer Pulao (full)	200 gm
53.	Paneer Pulao (Half)	100 gm
	TANDOORI ITEMS	
54.	Tandoor Roti	50 gm
55.	Plain Parantha	50 gm
56.	Stuff Parantha	50 gm
57.	Plain Naan	50 gm
58.	Butter Naan	50 gm
59.	Stuff Naan	50 gm
60.	Paneer Tikka (5 Piece)	150 gm
	Evening Snacks (Timings 5.30 pm to 7.30 pm)	
61.	Vegetable Cuttlet (2 small)	one 40 gm
62.	Kachori (with alu subzi)	one 40 gm
63.	Bread Pakora	50 gm
64.	Samosa	50 gm
65.	Bread Roll	40 gm
66.	Pav Bhaji	one pav bhaji
67.	Mathhi Namak pare	50 gm
68.	Gobi Pakora	100 gm
69.	Onion Pakora	100 gm
70.	Palak Pakora	100 gm
71.	Alu Pakora	100 gm
72.	Mixed Pakora (Half Plate)	100 gm
73.	Choley Bhaturey (Full)	Two
74.	Choley Bhaturey (Half)	One
	SWEET DISHES	
75.	Badam Kheer	150 gm
76.	Gulab Jamun	50 gm
77.	Balushai	50 gm
78.	Besan Laddoo	50 gm
79.	Besan Burfi	50 gm
	CHOWMIN	
80.	Veg. (full)	150 gm
81.	Veg. (Half)	100 gm

82.	Egg (Full)	150 gm
83.	Egg (Half)	100 gm
	Special Thali Dishes`	Weight
84.	Veg. Thali Items:	
	Paneer Masala/Rashmi Paneer/Kada	i Paneer/Shahi
	Paneer/Mutter Paneer/Palak Paneer	Dalmakhni/Dal
	Fry/Chole /Vegetable, Raita Dahi /P	Peas Pulao/Zera
	Rice/Plain Rice/Roti (2 piece /Naan (1F	Piece), Salad /
	CATEO	<u>GORY 'C'</u>
	HOLISTIC HEALT	<u>H CENTRE CANTEEN</u>
Sl.	Items	Quality Characteristic with Quantity & Weight
No.		
1.	Thali (Dal Sabzi Mix, Rice, Curd, Roti-3)	Mixed flour and leafy biomass for roti/ Parantha
		(900 gms)
2.	Thali Small	(500 gms)
3.	Mixed Veg. Parantha	Allo/Gobi/Seasonal etc. (100 gms)
4.	Idli	Sprouted Urd (225 gms)
5.	Vada (2 pcs) Normal	-do- (225 gms)
6.	Dosa	Plain Stuffed (400 gms)
7.	Utpam	Mixed seasonal vegetables (450 gms)
8.	Dahi vada (2 pcs)	Buffalo/cow milk for curd (225 gms)
9.	Sandwich (Brown Bread)	Including seasonal vegetables (100 gms)
10.	Ankurit Ladoo	Sprouted chana, No white sugar (40 gms)
11.	Kheer	Seasonal ingredients, no white sugar (200 gms)
12.	Carrot Halwa	No white sugar (100 gms)
13.	Moong dal Halwa	Gud or ghee white sugar (100 gms)
14.	Besan Ladoo	(50 gms)
15.	Coconut Burfi (Nariyal Burfi)	(100 gms/per kg)
16.	Fruit Chaat	4 Seasonal fruits (Apple, Papaya, Banana & seasonal
		fruits) (300 gms)
17.	Lassi	Buffalo/Cow milk (250 ML)
18.	Sattu	(250 ML)
19.	Salads	(300 gms)
20.	Yoghurts	(100 gms)
21.	Wholesome fruits	Seasonal fruits/kg
22.	Veg. Soup	Tomato/mixed veg./seasonal vegetables (200 ML)

A complete set of tender documents* may be Download by prospective bidder free of cost from the website <u>http://eprocure.gov.in/eprocure/app</u>. Bidder has to make payment of requisite fees (i.e. Tender fees (if any) and EMD) online through RTGS/NEFT only.

Requirement of contractor for running Staff Canteen in IIT Delhi

Online tender are invite on behalf of Chairman, Board of Governors, IIT Delhi form the reputed firms for running Staff Canteen on contract basis at Indian Institute of Technology Delhi. The reputed firm that fulfills the following criteria shall be eligible to apply.

- 1) The agency should be having a minimum experience of 5 years in running canteen in large Institution/MNC/Industrial unit (having at least 1000 strength). The experience of running large eating joints by reputed firms can also be considered.
- The agency should have an average annual financial turnover of Rs. 100 Lakhs from the relevant business during the last three consecutive years ending 31st October, 2016.

- 3) The agency should not have incurred losses in more than 2 years during last five years ending 31st October, 2016.
- 4) The agency should produce a solvency certificate from schedule bank for an amount not less than Rs. 25 Lakhs.
- 5) The agency should produce PAN No. and Service Tax No.
- 6) The agency should have sales tax registration No. & should produce latest VAT clearance certificate
- 7) There shall be 29 controlled rates items as per Category "A" to be served from 9:00 am to 7:00 pm (thereafter Firm rates will apply) the rates which in both the cases (controlled & decontrolled) will be approved by the Competent Authority.
- 8) The Firm MUST be able to serve 75% of items as per (Category "C") in Holistic Canteen.

Terms & Conditions Details

Sl. No.	Specification
1.	Due date: The tender has to be submitted on-line before the due date. The offers received after the
	due date and time will not be considered. No manual bids will be considered.
2.	Preparation of Bids: The offer/bid should be submitted in two bid systems (i.e.) Technical bid
	and financial bid. The technical bid should consist of all technical details along with commercial
	terms and conditions. Financial bid should indicate item wise price for the items mentioned in the
	technical bid in the given PDF format.
	The Technical bid and the financial bid should be submitted Online.
3.	EMD (if applicable): The tenderer should submit an EMD amount through RTGS/NEFT. The
	Technical Bid without EMD would be considered as UNRESPONSIVE and will not be accepted.
	The EMD will be refunded without any interest to the unsuccessful bidders after the award of
4	contract. Refer to Schedule (at page 1 of this document) for its actual place of submission.
4.	Refund of EMD : The EMD will be returned to unsuccessful Tenderer only after the Tenders are finalized. In case of successful Tenderer, it will be retained till the successful and complete
	installation of the equipment.
5.	Opening of the tender : The online bid will be opened by a committee duly constituted for this
5.	purpose. Online bids (complete in all respect) received along with EMD (if any) will be opened as
	mentioned at "Annexure: Schedule" in presence of bidders representative if available. Only one
	representative will be allowed to participate in the tender opening. Bid received without EMD (if
	present) will be rejected straight way. The technical bid will be opened online first and it will be
	examined by a technical committee (as per specification and requirement). The financial offer/bid
	will be opened only for the offer/bid which technically meets all requirements as per the
	specification, and will be opened in the presence of the vendor's representatives subsequently for
	further evaluation. The bidders if interested may participate on the tender opening Date and Time.
	The bidder should produce authorization letter from their company to participate in the tender
	opening.
6.	Acceptance/ Rejection of bids: The Committee reserves the right to reject any or all offers without
	assigning any reason.
7.	Pre-qualification criteria:
	(i) Bidders should be the manufacturer / authorized dealer. Letter of Authorization from original equipment manufacturer (OEM) on the same and specific to the tender should be enclosed.
	(ii) An undertaking from the OEM is required stating that they would facilitate the bidder on a
	regular basis with technology/product updates and extend support for the warranty as well. (Ref.
	Annexure-II)
	(iii) OEM should be internationally reputed Branded Company.
	(iv) Non-compliance of tender terms, non-submission of required documents, lack of clarity of the
	specifications, contradiction between bidder specification and supporting documents etc. may lead
	to rejection of the bid.
	(v) In the tender, either the Indian agent on behalf of the Principal/OEM or Principal/OEM itself
	can bid but both cannot bid simultaneously for the same item/product in the same tender.

(vi) If an agent submits bid on behalf of the Principal/OEM, the same agent shall not submit a bid on behalf of another Principal/OEM in the same tender for the same item/product.
Performance Security : The supplier shall require to submit the performance security in the form of irrevocable bank guarantee issued by any Indian Nationalized Bank for an amount which is stated at page #1 of the tender document within 21 days from the date of receipt of the purchase order/LC and should be kept valid for a period of 60 days beyond the date of completion of warranty period.
Force Majeure: The Supplier shall not be liable for forfeiture of its performance security, liquidated damages or termination for default, if and to the extent that, it's delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure.
• For purposes of this Clause, "Force Majeure" means an event beyond the control of the Supplier and not involving the Supplier's fault or negligence and not foreseeable. Such events may include, but are not limited to, acts of the Purchaser either in its sovereign or contractual capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions and freight embargoes.
• If a Force Majeure situation arises, the Supplier shall promptly notify the Purchaser in writing of such conditions and the cause thereof. Unless otherwise directed by the Purchaser in writing, the Supplier shall continue to perform its obligations under the Contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.
Risk Purchase Clause : In event of failure of supply of the item/equipment within the stipulated delivery schedule, the purchaser has all the right to purchase the item/equipment from the other source on the total risk of the supplier under risk purchase clause.
 Packing Instructions: Each package will be marked on three sides with proper paint/indelible ink, the following: Item Nomenclature Order/Contract No. Country of Origin of Goods Supplier's Name and Address Consignee details Packing list reference number
 Delivery and Documents: Delivery of the goods should be made within a maximum of 08 to 16 weeks from the date of placement of purchase order and the opening of LC. Within 24 hours of shipment, the supplier shall notify the purchaser and the insurance company by cable/telex/fax/e mail the full details of the shipment including contract number, railway receipt number/ AAP etc. and date, description of goods, quantity, name of the consignee, invoice etc. The supplier shall mail the following documents to the purchaser with a copy to the insurance company: 4 Copies of the Supplier invoice showing contract number, goods' description, quantity unit price, total amount; Insurance Certificate if applicable; Manufacturer's/Supplier's warranty certificate; Inspection Certificate issued by the nominated inspection agency, if any Supplier's factory inspection report; and Certificate of Origin (if possible by the beneficiary); Two copies of the packing list identifying the contents of each package. The above documents should be received by the Purchaser before arrival of the Goods (except where the Goods have been delivered directly to the Consignee with all documents) and, if not

13.	Delayed delivery: If the delivery is not made within the due date for any reason, the Committee
	will have the right to impose penalty 1% per week and the maximum deduction is 10% of the contract value / price.
14.	Prices : The price should be quoted in net per unit (after breakup) and must include all packing and
17.	delivery charges. The offer/bid should be exclusive of taxes and duties, which will be paid by the
	purchaser as applicable. However the percentage of taxes & duties shall be clearly indicated.
	The price should be quoted without custom duty and excise duty, since IIT Delhi is exempted from
	payment of Excise Duty and is eligible for concessional rate of custom duty. Necessary certificate
	will be issued on demand.
	In case of imports, the price should be quoted on FOB Basis only. Under special circumstances
	(eg. perishable chemicals), when the item is imported on CIF/CIP, please indicate CIF/CIP charges
	separately upto IIT Delhi indicating the mode of shipment. IIT Delhi will make necessary
	arrangements for the clearance of imported goods at the Airport/Seaport. Hence the price should
1.5	not include the above charges.
15.	Notices: For the purpose of all notices, the following shall be the address of the Purchaser and
	Supplier. Purchaser: Assistant Registrar,
	Student Affairs Section
	Indian Institute of Technology
	Hauz Khas, New Delhi - 110016.
	Supplier: (To be filled in by the supplier)
	(All supplier's should submit its supplies information as per Annexure-II).
16.	Progress of Supply : Wherever applicable, supplier shall regularly intimate progress of supply, in
10.	writing, to the Purchaser as under:
	1. Quantity offered for inspection and date;
	2. Quantity accepted/rejected by inspecting agency and date;
	3. Quantity dispatched/delivered to consignees and date;
	4. Quantity where incidental services have been satisfactorily completed with date;
	5. Quantity where rectification/repair/replacement effected/completed on receipt of any
	communication from consignee/Purchaser with date;
	6. Date of completion of entire Contract including incidental services, if any; and
	7. Date of receipt of entire payments under the Contract (In case of stage-wise inspection, details
17	required may also be specified).
17.	Inspection and Tests: Inspection and tests prior to shipment of Goods and at final acceptance are as follows:
	• After the goods are manufactured and assembled, inspection and testing of the goods shall be
	carried out at the supplier's plant by the supplier, prior to shipment to check whether the goods are
	in conformity with the technical specifications attached to the purchase order. Manufacturer's test
	certificate with data sheet shall be issued to this effect and submitted along with the delivery
	documents. The purchaser shall be present at the supplier's premises during such inspection and
	testing if need is felt. The location where the inspection is required to be conducted should be
	clearly indicated. The supplier shall inform the purchaser about the site preparation, if any, needed
	for installation of the goods at the purchaser's site at the time of submission of order acceptance.
	• The acceptance test will be conducted by the Purchaser, their consultant or other such person
	nominated by the Purchaser at its option after the equipment is installed at purchaser's site in the
	presence of supplier's representatives. The acceptance will involve trouble free operation and

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	FOB/FCA basis, the purchaser shall arrange Insurance. If orders placed on CIF/CIP basis, the insurance should be up to IIT Delhi.
25.	Incidental services: The incidental services also include:
	• Furnishing of 01 set of detailed operations & maintenance manual.
	• Arranging the shifting/moving of the item to their location of final installation within IITD premises at the cost of Supplier through their Indian representatives.
26.	 Warranty: (i) Warranty period shall be (as stated at page #2 of this tender) from date of installation of Goods at the IITD site of installation. The Supplier shall, in addition, comply with the performance and/or consumption guarantees specified under the contract. If for reasons attributable to the Supplier, these guarantees are not attained in whole or in part, the Supplier shall at its discretion make such changes, modifications, and/or additions to the Goods or any part thereof as may be necessary in order to attain the contractual guarantees specified in the Contract at its own cost and expense and to carry out further performance tests. The warranty should be comprehensive on site. (ii) The Purchaser shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall immediately within in 02 days arrange to repair or replace the defective goods or parts thereof free of cost at the ultimate destination. The Supplier shall take over the replaced parts/goods at the time of their replacement. No claim whatsoever shall lie on the Purchaser for the replaced parts/goods thereafter. The period for
	 (iii) The warranty period should be clearly mentioned. The maintenance charges (AMC) under different schemes after the expiry of the warranty should also be mentioned. The comprehensive warranty will commence from the date of the satisfactory installation/commissioning of the equipment against the defect of any manufacturing, workmanship and poor quality of the components. (iv) After the warranty period is over, Annual Maintenance Contract (AMC)/Comprehensive Maintenance Contract (CMC) up to next two years should be started. The AMC/CMC charges will not be included in computing the total cost of the equipment.
27.	Governing Language
	The contract shall be written in English language. English language version of the Contract shall govern its interpretation. All correspondence and other documents pertaining to the Contract, which are exchanged by the parties, shall be written in the same language.
28.	Applicable LawThe Contract shall be interpreted in accordance with the laws of the Union of India and all disputesshall be subject to place of jurisdiction.
29.	 Notices Any notice given by one party to the other pursuant to this contract/order shall be sent to the other party in writing or by cable, telex, FAX or e mail and confirmed in writing to the other party's address. A notice shall be effective when delivered or on the notice's effective date, whichever is later.
30.	Taxes Suppliers shall be entirely responsible for all taxes, duties, license fees, octroi, road permits, etc., incurred until delivery of the contracted Goods to the Purchaser. However, VAT in respect of the transaction between the Purchaser and the Supplier shall be payable extra, if so stipulated in the order.
31.	Duties

	IIT Delhi is exempted from paying custom duty under notification No.51/96 (partially or full) and
	necessary "Custom Duty Exemption Certificate" can be issued after providing following information and Custom Duty Exemption Certificate will be issued to the shipment in the name of the Institute, (no certificate will be issued to third party): The procured product should be used for teaching,
	scientific and research work only.
	a) Shipping details i.e. Master Airway Bill No. and House Airway No. (if exists)
	b) Forwarder details i.e. Name, Contact No., etc.
	IIT Delhi is exempted from paying Excise Duty and necessary Excise Duty Exemption Certificate will be provided for which following information are required.
	b) Quotation with details of Basic Price, Rate, Tax & Amount on which ED is applicable
	c) Supply Order Copyd) Proforma-Invoice Copy.
32.	Agency Commission: Agency commission if any will be paid to the Indian agent in Rupees on
32.	receipt of the equipment and after satisfactory installation. Agency Commission will not be paid in foreign currency under any circumstances. The details should be explicitly shown in Tender even in case of Nil commission. The tenderer should indicate the percentage of agency commission to be
	paid to the Indian agent.
33.	 Payment: (i) For imported items Payment will be made through irrevocable Letter of Credit (LC). Letter of Credit (LC) will be established in favour of foreign Supplier after the submission of performance security. The letter of credit (LC) will be established on the exchange rates as applicable on the date of establishment. For Imports, LC will be opened for 100% FOB/CIF value. 80% of the LC amount shall be released on presentation of complete and clear shipping documents and 20% of the LC amount shall be released after the installation and demonstration of the equipment at the INST site of installation in faultless working condition for period of 60 days from the date of the satisfactory installation and subject to the production of unconditional performance bank guarantee as specified in Clause 8 of tender terms and conditions. (ii) For Indigenous supplies, 100% payment shall be made by the Purchaser against delivery, inspection, successful installation, commissioning and acceptance of the equipment at IITD in good condition and to the entire satisfaction of the Purchaser and on production of unconditional performance bank guarantee as specified in Clause 9 of tender terms and conditions. (iii) Indian Agency commission (IAC), if any shall be paid after satisfactory installation & commissioning of the goods at the destination at the exchange rate prevailing on the date of negotiation of LC documents, subject to DGS&D registration for restricted items.
	(iv) All the bank charges within India will be borne by the Institute and outside India will be borne by the Supplier.
34.	User list: Brochure detailing technical specifications and performance, list of industrial and educational establishments where the items enquired have been supplied must be provided. (Ref. Annexure-III)
35.	Manuals and Drawings
	 (i) Before the goods and equipment are taken over by the Purchaser, the Supplier shall supply operation and maintenance manuals. These shall be in such details as will enable the Purchaser to operate, maintain, adjust and repair all parts of the works as stated in the specifications. (ii) The Manuals shall be in the ruling language (English) in such form and numbers as stated in the contract.
	 (iii) Unless and otherwise agreed, the goods equipment shall not be considered to be completed for the purposes of taking over until such manuals and drawing have been supplied to the Purchaser.

36.	Application Specialist: The Tenderer should mention in the Techno-Commercial bid the
	availability and names of Application Specialist and Service Engineers in the nearest regional
	office. (Ref. to Annexure-III)
37.	Site Preparation: The supplier shall inform to the Institute about the site preparation, if any, needed
	for the installation of equipment, immediately after the receipt of the purchase order. The supplier
	must provide complete details regarding space and all the other infrastructural requirements needed
	for the equipment, which the Institute should arrange before the arrival of the equipment to ensure
	its timely installation and smooth operation thereafter.
	The supplier shall visit the Institute and see the site where the equipment is to be installed and may
	offer his advice and render assistance to the Institute in the preparation of the site and other pre-
	installation requirements.
38.	Spare Parts
50.	The Supplier may be required to provide any or all of the following materials, notifications, and
	information pertaining to spare parts manufactured or distributed by the Supplier:
	ii. Such spare parts as the Purchaser may elect to purchase from the Supplier, providing that this
	election shall not relieve the Supplier of any warranty obligations under the Contract; and
	iii. In the event of termination of production of the spare parts:
	iv. Advance notification to the Purchaser of the pending termination, in sufficient time to permit the
	Purchaser to procure needed requirements; and
	v. Following such termination, furnishing at no cost to the Purchaser, the blueprints, drawings and
	specifications of the spare parts, if requested.
	Supplier shall carry sufficient inventories to assure ex-stock supply of consumable spares for the
	Goods, such as gaskets, plugs, washers, belts etc. Other spare parts and components shall be supplied
	as promptly as possible but in any case within six months of placement of order.
39.	Defective Equipment : If any of the equipment supplied by the Tenderer is found to be substandard,
	refurbished, un-merchantable or not in accordance with the description/specification or otherwise
	faulty, the committee will have the right to reject the equipment or its part. The prices of such
	equipment shall be refunded by the Tenderer with 18% interest if such payments for such equipment
	have already been made. All damaged or unapproved goods shall be returned at suppliers cost and
	risk and the incidental expenses incurred thereon shall be recovered from the supplier. Defective
	part in equipment, if found before installation and/or during warranty period, shall be replaced
	within 45 days on receipt of the intimation from this office at the cost and risk of supplier including
	all other charges. In case supplier fails to replace above item as per above terms & conditions, IIT
	Delhi may consider "Banning" the supplier.
40.	Termination for Default
	The Purchaser may, without prejudice to any other remedy for breach of contract, by written notice
	of default sent to the Supplier, terminate the Contract in whole or part:
	i. If the Supplier fails to deliver any or all of the Goods within the period(s) specified in the order,
	or within any extension thereof granted by the Purchaser; or
	ii If the Supplier fails to perform any other obligation(s) under the Contract.
	iii If the Supplier, in the judgment of the Purchaser has engaged in corrupt or fraudulent practices
	in competing for or in executing the Contract.
	• For the purpose of this Clause:
	i. "Corrupt practice" means the offering, giving, receiving or soliciting of anything of value
	to influence the action of a public official in the procurement process or in contract
	execution.
	ii. "Fraudulent practice" means a misrepresentation of facts in order to influence a
	procurement process or the execution of a contract to the detriment of the Borrower,
	and includes collusive practice among Bidders (prior to or after bid submission)

	designed to establish bid prices at artificial non-competitive levels and to deprive the Borrower of the benefits of free and open competition;"
	• In the event the Purchaser terminates the Contract in whole or in part, the Purchaser may procure, upon such terms and in such manner, as it deems appropriate, Goods or Services similar to those undelivered, and the Supplier shall be liable to the Purchaser for any excess costs for such similar Goods or Services. However, the Supplier shall continue the performance of the Contract to the extent not terminated.
41.	Shifting : After 1-2 years once our new Academic Block will be ready, the supplier has to shift and reinstall the instrument free of cost (if required).
42.	Downtime: During the warranty period not more than 5% downtime will be permissible. For every day exceeding permissible downtime, penalty of 1/365 of the 5% FOB value will be imposed. Downtime will be counted from the date and time of the filing of complaint with in the business hours.
43.	Training of Personnel: The supplier shall be required to undertake to provide the technical training to the personnel involved in the use of the equipment at the Institute premises, immediately after completing the installation of the equipment for a minimum period of one week at the supplier's cost.
44.	Disputes and Jurisdiction : Any legal disputes arising out of any breach of contract pertaining to this tender shall be settled in the court of competent jurisdiction located within New Delhi.
45.	Compliancy certificate : This certificate must be provided indicating conformity to the technical specifications. (Annexure-I)
46.	"In case of CIF/CIP shipments, kindly provide the shipment information at least 2 days in advance before landing the shipment along with the documents i.e. invoice, packing list, forwarder Name, address, contact No. in India to save demurrage charges (imposed by Indian Customs). Otherwise these charges will be recovered from the supplier/Indian Agent."

IMPORTANT INFORMATION FOR THE APPLICANTS <u>TENDER FORM FOR RUNNING THE_STAFF CANTEEN</u>

1. Trade for which license will be given is as under:

Location of Canteen	Area	Purpose
At IIT Delhi	Covered area: 4940 sq ft.	Canteen

- a) An amount of Rs.500/- on account of license fee will be charged per month.
- b) Opening hours of the Canteen: 9.00 AM to 9.00 PM from Monday to Saturday.
- c) Only IIT Delhi students, faculty, staff and their families, and their accompanying guests are allowed in the Canteen.
- d) First 2000 electricity units will be free **per month.**
- e) Water will be provided free of charge.
- g) Civil and electrical maintenance of canteen will be taken care of by the Institute.
- h) Lifting of left over food /pigry-food will be arranged by the Institute.

TENDER FORM must be accompanied by the earnest money of Rs. 50,000/- (Rupees fifty thousand only) in the form of a Bank Draft/Banker's Cheque in favour of **"Registrar, IIT Delhi"** payable at New Delhi. The Tender form without earnest money will not be considered.

- 2. The applicant should have minimum Five Years experience in running cafeteria/ canteen /restaurant in reputed schools / colleges / institution/ Industrial Unit /MNCs serving minimum 1000 customers /clients and should have a minimum <u>financial turnover of Rs. 25 (twenty five) lakh per annum</u>, for the past consequent three years ending March 2011. The firm applying for tender must submit audited balance sheet for past three years along with Technical Bids. The firm should not have incurred losses in more than two years during last five years ending 31st March 2011.
- 3. A complete set of Tender forms will be returned duly filled in with signature on all pages, additional sheets, if required, shall be attached duly signed.
- 4. Initially the license will be awarded for **Two years** renewable every year for a period maximum upto <u>five</u> <u>years (i.e. 2+3 years)</u>. The performance of the establishment will be continuously judged by the Competent Authority of I.I.T. Delhi. If the performance is not found satisfactory at any stage, a notice to improve the performance would be issued. If even after that the performance continues to be unsatisfactory, the license may be cancelled after giving due notice.
- 5. If at any stage the Contractor or his employee(s) is/are found to be involved in any uncalled for activity inside or outside the premises of the Institute, which may bring disrepute to the Institute, the license is liable to be terminated by the Competent Authority by giving one month's notice.

- 6. In case of non-payment of dues and in the event of breach of any of the terms and conditions contained herein, the allotment of the Canteen is liable to be cancelled by giving one month's notice as provided in the license deed.
- 7. The Licensee once allotted for running the canteen(s) in the campus, will not be considered to participate in allotment of another commercial establishment in the campus during the entire period of its stay in the campus.
- 8. The Licensee/his servant(s)/his nominee will not be permitted night stay in the allotted premises.
- 9. One-month license fee along with the Security Deposit equal to six months license fee will have to be deposited within five days from the date of allotment of the specified premises.
- 10. The premises of the Canteen will be used only for the purpose for which the allotment is made and not for any other purpose without the written permission of the Competent Authority of the Institute.
- 11. The Licensee will not be permitted to franchise the Canteen for any commercial activity.
- 12. No person with any adverse record with the police will be allowed to be associated with the Canteen(s).
- 13. <u>**The License fee as per rule, electricity charges (beyond 2000 units per month)**</u> must be deposited by the allottee in time and copy of the receipt to be deposited with the Estate & Works Section. Non- submission of dues in time may lead to imposition of penalty/fine and/or to cancellation of License.
- 14. The Licensee will have to execute and sign a License Deed on one hundred rupees Non-Judicial Stamp Paper as per the Institute format.
- 15. Late conditional tenders / application forms will be summarily rejected.
- 16. No Commercial Vehicles of the Licensee will be allowed to be parked in the premises and these will have to

leave the Campus after loading / unloading.

- 17. Licensee will ensure all safety measures including Fire Risk due to equipmentS/oven/fridge etc. being used in the Canteen premises.
- 18. No child below 18 years of age will be employed by the licensee.
- 19. The modern state of the art equipment should be in use in presently running canteen, cafeteria, kitchen, etc. maintaining the cleanliness and hygienic conditions as desired by the latest methods for operating the same.
- 20. All required Licenses for running the canteen/cafeteria will be obtained from the Local Bodies by the Licensee at his own expenses.
- 21. Arrangement for lifting of left-over food (no other wastage) will be made by the Institute.
- 22. Items as per list specified in **'Category A'** (enclosed) will be on Rate Contract basis. Additional items can be provided by the Firm and will have to be listed in **'Category B'** (to be prepared by the applicant Firm) as per choice of the Firm. The rates quoted for items in 'Categories A & B will be the guiding factor for taking decision in the matter.

(Through rates of items in category 'A' are freezed yet Firm may suggest its rates).

23. All Firms applying for the Canteen must have valid STCC, VAT/TIN No. etc.

- 24. Prices are to be displayed on the Rate List at a conspicuous place in the Canteen.
- 25. Any tax imposed by any Govt. Agency due to this Canteen will be borne by the Licensee.
- 26. The health of workers shall be the responsibility of the Licensee. Labour employed shall not have any communicable disease. A certificate to this effect shall be submitted annually by the licensee.
- 27. All the workers shall be properly dressed during Canteen timings.
- 28. The Licensee cannot occupy any outside space without prior permission of the Institute.
- 29. Authorities of IIT Delhi reserve the right to reject any or all the Tenders / Applications without assigning any reason therefor.
- 30. EARNEST MONEY WILL BE FORFEITED ON NON-ACCEPTANCE OF THE SPECIFIED PREMISES ALLOTTED.
- **Note:** i) Only branded raw edible material shall be used by the vendor.
 - ii) Technical and commercial bids shall be placed and sealed in **three** different envelopes [(i) Earnest money (ii) Technical Bid and (iii) Financial Bid] and then be placed in a **single envelope.**
 - iii) Financial bids only of those Firms shall be opened which qualify in Technical Bids.

COMPLIANCE SHEET

TECHNICAL SPECIFICATION

	MENU FOR STAFF CA	NTEEN	Compliance Y/N
S. No.	ITEMS	CATEGORY 'A' QUANTITY / WEIGHT	
1.	Теа	150 ML	
2.	Coffee	150 ML	
3.	Cold Drinks		
4.	Lassi	150 ML	
5.	Banana Shake	150 ML	
6.	Mango Shake	150 ML	
7.	Ice Cream(Mother Diary)		
8.	Vegetable Sandwich	80 gm	
9.	Paneer Sandwich	80 gm	
10.	Egg Sandwich	One egg with two slices	
11.	Omelette	One egg with two slices	
12.	Egg Bhurji	One Egg	
13.	Egg Boiled	One	
14.	Vegetable Maggi	One Pkt.	
Breakfa	st (Timings 9.00 am to 11.00 am)		
15.	Alu Onion Parantha	200 gm	
16.	Alu Parantha	200 gm	
17.	Gobi Parantha	200 gm	
18.	Egg Parantha	200 gm	
19.	Paneer Parantha	200 gm	
20.	Butter Slice	2 Slices	
21.	Jam Toast	2 Slices	
Lunch It	tems (Timings 1.00 pm to 2.30 pm)	· · · ·	
22.	Palak Paneer	200 gm	
23.	Mutter Paneer	200 gm	
24.	Shahi Paneer	200 gm	
25.	Kadai Paneer	200 gm	
26.	Mutter Mushroom	200 gm	
27.	Seasonal Vegetables	200 gm	
28.	Mix Vegetables	200 gm	
29.	Alu Soyabeen	200 gm	
30.	Alu Methi	200 gm	
31.	Zeera Alu	200 gm	
32.	Kadi Pakora	200 gm	
33.	Dal Makhani	200 gm	
34.	Dal Fry	200 gm	
35.	Rajma/Chholey	200 gm	
NON –V	EG DISHES		
36.	Egg Curry	Two egg	
Rice Ite	ms		
37.	Plain Rice (Full)	150 gm	
	Plain Rice (Half)	100 gm	

38. Zeera Fried Rice (full) 150 gm 2eera Fried Rice (Half) 100 gm 39. Paneer Pulao (full) 200 gm Paneer Pulao (Half) 100 gm TANDOORI ITEMS 100 gm 40. Tandoor Roti 50 gm 41. Tawa Roti 50 gm 42. Plain Parantha 50 gm 43. Stuff Parantha 50 gm 44. Plain Naan 50 gm 45. Butter Naan 50 gm 46. Stuff Naan 50 gm 47. Paneer Tikka (5 Piece) 150 gm 48. Vegetable Cuttlet (2 small) one 40 gm 49. Kachori (with alu subzi) one 40 gm 50. Bread Pakora 50 gm 51. Samosa 50 gm	
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53. Pav Bhaji one pav bhaji	
54.Mathhi Namak pare50 gm55.Ophi Delegation400 gm	
55. Gobi Pakora 100 gm	
56. Onion Pakora 100 gm	
57. Palak Pakora 100 gm	
58. Alu Pakora 100 gm	
59. Mixed Pakora (Half Plate) 100 gm	
60. Choley Bhaturey (Full) Two	
Choley Bhaturey (Half) One	
SWEET DISHES	
61. Badam Kheer 150 gm	
62. Gulab Jamun 50 gm	
63. Balushai 50 gm	
64. Besan Laddoo 50 gm	
65. Besan Burfi 50 gm	
66. Jalebi 100 gms/per kg.	
67. Khoya Burfi 100 gm	
68. Veg. (full) 150 gm	
Veg. (Half) 100 gm	
69. Egg (Full) 150 gm	
Egg (Half) 100 gm	
<u>CATEGORY 'B'</u>	
S. No. ITEMS QUANTITY WEIGHT	
1 Tea 150 ML	
2.Milk Tea150 ML	
3. Milk 150 ML	
4. Milk Coffee 150 ML	
5. Black Coffee 150 ML	
6. Cold Coffee 150 ML	

7.	Cold Drinks		
8.	Lassi	150 ML	
9.	Banana Shake	150 ML	
10.	Mango Shake	150 ML	
11.	Ice Cream(Mother Diary)		
12.	Butter Slice	2 Slices	
13.	Jam Toast	2 Slices	
14.	Vegetable Sandwich	80 gm	
15.	Paneer Sandwich	80 gm	
16.	Egg Sandwich	One egg with two slices	
17.	Omelette	One egg with two slices	
18.	Egg Bhurji	One Egg	
19.	Egg Boiled	One	
20.	Vegetable Maggi	One Pkt.	
21.	Egg Maggi	One Pkt.	
	fast (Timings 9.00 am to 11.00 am)		
22.	Alu Onion Parantha	200 gm	
23.	Alu Parantha	200 gm	
24.	Gobi Parantha	200 gm	
25.	Egg Parantha	200 gm	
26.	Paneer Parantha	200 gm	
27.	Methi Parantha	200 gm	
28.	Palak Paneer	200 gm	
29.	Mutter Paneer	200 gm	
30.	Shahi Paneer	200 gm	
31.	Kadai Paneer	200 gm	
32.	Paneer Masala	200 gm	
33.	Malai Kofta	200 gm	
34.	Mutter Masroom	200 gm	
35.	Seasonal Vegetables	200 gm	
36.	Mix Vegetables	200 gm	
37.	Alu Soyabeen	200 gm	
38.	Alu Methi	200 gm	
39.	Zeera Alu	200 gm	
40.	Curry Pakora	200 gm	
41.	Dal Makhani	200 gm	
42.	Dal Fry	200 gm	
43.	Rajma	200 gm	
44.	Choley	200 gm	
	-VEG DISHES		
45.	Egg Curry	One egg	
Rice			
46.	Plain Rice (Full)	150 gm	
47.	Plain Rice (Half)	100 gm	
48.	Zeera Fry Rice (full)	150 gm	
49.	Zeera Fry Rice (Half)	100 gm	
50.	Peas Pulao (full)	150 gm	
51.	Peas Pulao (Half)	100 gm	

52.	Paneer Pulao (full)	200 gm
53.	Paneer Pulao (Half)	100 gm
	OORI ITEMS	Too gin
54.	Tandoor Roti	50 gm
55.	Plain Parantha	50 gm
56.	Stuff Parantha	50 gm
57.	Plain Naan	50 gm
57.	Butter Naan	50 gm
58. 59.	Stuff Naan	50 gm
59. 60.	Paneer Tikka (5 Piece)	150 gm
	ng Snacks (Timings 5.30 pm to 7.30 pm)	150 gm
61.	Vegetable Cuttlet (2 small)	one 40 gm
62.	Kachori (with alu subzi)	one 40 gm
63.	Bread Pakora	50 gm
64.	Samosa	50 gm
65.	Bread Roll	
65. 66.	Pav Bhaji	40 gm one pav bhaji
60. 67.	Mathhi Namak pare	
67. 68.	Gobi Pakora	50 gm 100 gm
69.	Onion Pakora	
69. 70.	Palak Pakora	100 gm
70.	Alu Pakora	100 gm
71.		100 gm
72.	Mixed Pakora (Half Plate)	100 gm
	Choley Bhaturey (Full)	Two
74.	Choley Bhaturey (Half)	One
	T DISHES	150
75.	Badam Kheer	150 gm
76. 77.	Gulab Jamun	50 gm
	Balushai	50 gm
78.	Besan Laddoo	50 gm
79.	Besan Burfi	50 gm
CHOW		150
80.	Veg. (full)	150 gm
81.	Veg. (Half)	100 gm
82.	Egg (Full)	150 gm
83.	Egg (Half)	100 gm
	I Thali Dishes` Weight	
84.	Veg. Thali Items: Paneer Masala/Rashmi Paneer/Kadai Paneer/Shahi	
	Paneer/Masala/Rashmi Paneer/Kadal Paneer/Shahi Paneer/Mutter Paneer/Palak Paneer Dalmakhni/Dal	
	Fry/Chole /Vegetable, Raita Dahi /Peas Pulao/Zera	
	Rice/Plain Rice/Roti (2 piece /Naan (1Piece), Salad	
	CATEGORY	/ · · · · · · · · · · · · · · · · · · ·
	HOLISTIC HEALTH CE	
1		
1.	Thali (Dal Sabzi Mix, Rice, Curd, Roti-3)	Mixed flour and leafy biomass for roti/
		Parantha
		(900 gms)
		(300 gills)

2.	Thali Small	(500 gms)	
3.	Mixed Veg. Parantha	Allo/Gobi/Seasonal etc.	
		(100 gms)	
4.	Idli	Sprouted Urd (225 gms)	
5.	Vada (2 pcs) Normal	-do- (225 gms)	
6.	Dosa	Plain Stuffed (400 gms)	
7.	Utpam	Mixed seasonal	
		vegetables (450 gms)	
8.	Dahi vada (2 pcs)	Buffalo/cow milk for	
		curd (225 gms)	
9.	Sandwich (Brown Bread)	Including seasonal	
		vegetables (100 gms)	
10.	Ankurit Ladoo	Sprouted chana, No	
		white sugar (40 gms)	
11.	Kheer	Seasonal ingredients, no	
		white sugar (200 gms)	
12.	Carrot Halwa	No white sugar (100	
		gms)	
13.	Moong dal Halwa	Gud or ghee white sugar	
		(100 gms)	
14.	Besan Ladoo	(50 gms)	
15.	Coconut Burfi (Nariyal Burfi)	(100 gms/per kg)	
16.	Fruit Chaat	4 Seasonal fruits (Apple,	
		Papaya, Banana &	
		seasonal fruits) (300	
		gms)	
17.	Lassi	Buffalo/Cow milk (250	
		ML)	
18.	Sattu	(250 ML)	
19.	Salads	(300 gms)	
20.	Yoghurts	(100 gms)	
21.	Wholesome fruits	Seasonal fruits/kg	
22.	Veg. Soup	Tomato/mixed	
		veg./seasonal vegetables	
		(200 ML)	

I have also enclosed all relevant documents in support of my claims, (as above) in the following pages.

Signature of Bidder

Name: _____

Designation: _____

Organization Name: _____

Contact No. : _____

<< Organization Letter Head >> DECLARATION SHEET

We, _______ hereby certify that all the information and data furnished by our organization with regard to this tender specification are true and complete to the best of our knowledge. I have gone through the specification, conditions and stipulations in details and agree to comply with the requirements and intent of specification.

This is certified that our organization has been authorized (Copy attached) by the OEM to participate in Tender. We further certified that our organization meets all the conditions of eligibility criteria laid down in this tender document. Moreover, OEM has agreed to support on regular basis with technology / product updates and extend support for the warranty.

The prices quoted in the financial bids are subsidized due to academic discount given to IIT Delhi.

We, further specifically certify that our	NAME & ADDRESS OF
organization has not been Black Listed/De Listed	THE Vendor/ Manufacturer / Agent
or put to any Holiday by any Institutional	
Agency/ Govt. Department/ Public Sector	
Undertaking in the last three years.	
1 Phone	
2 Fax	
3 E-mail	
4 Contact Person Name	
5 Mobile Number	
6 TIN Number	
7 PAN Number	
(In case of on-line payment of Tender Fees)	
8 UTR No. (For Tender Fee)	
(In case of on-line payment of EMD)	
9 UTR No. (For EMD)	
10 Kindly provide bank details of the	
bidder in the following format:	
a) Name of the Bank	
b) Account Number	
c) Kindly attach scanned copy of one	
Cheque book page to enable us to return	
the EMD to unsuccessful bidder	

(Signature of the Tenderer)

Name:

Seal of the Company

years (must be supported with work ord		
Name of the organization	Name of Contact Person	Contact No.

List of Govt. Organization/Deptt.

Name of application specialist / Service Engineer wb have the technical competency to handle and
support the quoted product during the warranty period.Name of the organizationName of Contact PersonContact No.Image: Contact Conta

Signature of Bidder

Name: _____

Designation: _____

Organization Name: _____

Contact No. : _____

Bid Submission

Online Bid Submission:

The Online bids (complete in all respect) must be uploaded online in two Envelops as explained below:-

Sl. No.	Documents	Content	File Types
1.	Technical Bid	Compliance Sheet as per Annexure - I	.PDF
2.		Organization Declaration Sheet as per Annexure - II	.PDF
3.		List of organizations/ clients where the same products have been supplied (in last two years) along with their contact number(s). (Annexure-III)	.PDF
4.		Technical supporting documents in support of all claims made at Annexure-I (Annexure-IV)	.PDF
Envelope – 2			
Sl. No.	TYPES	Content	
1.	Financial Bid	Price bid should be submitted in BOQ format.	.XLS

<Department/Centre Name> Indian Institute of Technology Delhi Hauz Khas, New Delhi-110016

Date: XX/XX/XXXX

Subject: Purchase of <**Item**> (Following format is used for imported items)

S.	Currency	Description and Specification of		Unit	Agency	Discount	Ex-works	Packing +	FOB/FCA	Insurance	CIF Price
No.		the Item	in	Price	Commission		price	Handling	Price	+ Freight	(f+g)
			Units		(If		(d=a+b-c)	+ DOC $+$	(f=d+e)	(g)	
				(a)	applicable)	(c)		Inland			
					(b)			Freight +			
								FCA			
								Charges			
								(e)			
1											

For indigenous items please quote as per following format.

S.	Description and Specification of the	0		Excise Duty %	CST/VAT%	Octroi%	Total Price in
No.	Item		Rs.				Rs.
1.							
2.							

Note: The above financial template should be strictly followed. Any deviation from the above template (in terms of description and specification of the item) may lead to cancellation of the tender.